GB

Instructions booklet

Electrolux

mod. EKM 90410 X
EKM 90310 X

GENERAL INFORMATION

SAFEGUARDING THE ENVIRONMENT

Packaging disposal

Sort packaging into different materials (cardboard, polystyrene etc.) and dispose of them in accordance with local waste disposal laws.

This appliance complies with the following European Directives:
- 73/23/EEC regarding "Low Voltage".
- 89/336/EEC regarding "Electromagnetic Disturbances".
- 90/396/EEC regarding “Gas appliances”
- 89/109/EEC regarding "Materials in contact with food"
- Moreover the above mentioned Directives comply with Directive 93/68/EEC.
- This appliance must be installed in accordance with the regulations in force and must only be used in well ventilated rooms. Consult the instructions booklet before installing and using the appliance.
- This household appliance has been designed for cooking and it must therefore be used for this purpose only.

This appliance is marked according to the Europeandirective 2002/96/EC on Waste Electricaland Electronic Equipment (WEEE).By ensuring this product is disposed of correctly,you will help prevent potential negativeconsequences for the environment and humanhealth, which could otherwise be caused byinappropriate waste handling of this product.

The symbol on the product, or on thedocuments accompanying the product, indicatesthat this appliance may not be treated ashousehold waste. Instead it shall be handedover to the applicable collection point for therecycling of electrical and electronic equipment.Disposal must be carried out in accordance withlocal environmental regulations for wastedisposal.For more detailed information about treatment,recovery and recycling of this product, pleasecontact your local city office, your householdwaste disposal service or the shop where youpurchased the product.

DEAR CUSTOMER,
• Carefully read these instructions before using the appliance and keep them for future consultation.
• Keep potentially hazardous packaging (plastic bags, polystyrene etc.) out of the reach of children.

WARRANTY
Your new appliance is covered by a warranty.
The warranty certificate is herewith enclosed. If it is missing, ask the retailer for it, indicating date of purchase, model, and data plate number which are printed on the data plate identifying the appliance (fig. 9 ✱).
Keep the part intended for the user, and show it upon request to the After-sales Service, along with proof of purchase.
If you fail to do so, the after-sales service will be obliged to charge you in full for any repair work carried out.
Original spare parts should be purchased only from our After-sales Service and Spare Parts Authorised Centres.

AFTER-SALES SERVICE
Before leaving the factory, this appliance has been tested and set up by skilled personal, in order to ensure optimum performance.
Any repair or intervention subsequently required must be carried out with the utmost care and attention.
For this reason, we recommend you always contact the Sales Centre or your nearest After-sales Service. Always specify the nature of the problem and the appliance model.

RECOMENDATIONS AND PRECAUTIONS

ATTENTION:
The use of a gas cooking appliance results in the production of heat and moisture in the room in which it is installed. Ensure that the kitchen is well ventilated : keep natural ventilation holes open or install a mechanical ventilation device (mechanical extractor hood). Prolonged intensive use of the appliance may call for additional ventilation, for example opening of a window, or more effective ventilation, for example increasing the level of mechanical ventilation where present.
Prior to installation, ensure that the local distribution conditions (nature of the gas and gas pressure) and the adjustment of the appliance are compatible.
- Before using the appliance, remember to remove the protective plastic film present on some parts of the appliance (facia-panel, parts in stainless steel, etc.)
- Do not use the appliance for the purpose of heating.
- When the appliance is not in use, we recommend *you unplug it from the mains electricity and shut the gas tap.*

IN THE EVENT OF FIRE:
• In the event of fire, *immediately shut the main valve of the gas supply, unplug the appliance from the mains. Never, under any circumstances,* pour water on burning oil.
• Do not store flammable products or aerosol containers near the burners, and do not vaporize them near lighted burners.

FOR YOUR SAFETY AND THAT OF YOUR CHILDREN.
• Do not store items that are attractive to children above or near the appliance.
• Keep children well away from the appliance: bear in mind that some parts of the appliance and the pans become dangerously hot during use, and that they take a while to cool down.
• In order to avoid any unintentional accidents, pan handles should be turned inwards to the rear of the cooker, not outwards into the room or over adjacent burners.
• When cooking, do not use clothes with long, wide or flammable sleeves; if they catch fire you may be seriously burned.

WARNING - OVEN:
When the oven or grill are in use, accessible parts can become very hot; keep children well away from the appliance.
- Never cook food on the very bottom of the oven.
- Carelessness in proximity of the oven door hinges can lead to injury.
- Do not let children sit down or play with the oven door. Do not use the drop down door as a stool to reach cabinets above.

INFERIOR DRAWER
Never place inflammable materials or plastic utensils in the inferior drawer (housed below the oven).

COOK-TOP USE

USING THE GAS BURNERS

The following symbols are found on the control panel next to each knob:

- Circle ● gas off
- Large flame maximum setting
- Small flame minimum setting

The minimum position is at the end of the anti-clockwise rotation of the knob. Knob positions must be set between max. and min.; never set the knobs between max. and off.

AUTOMATIC ELECTRIC IGNITION

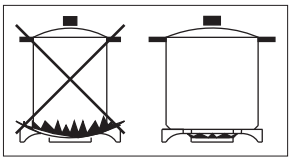
To turn a burner on, press the knob corresponding to the selected burner and turn it anticlockwise to the max position. Keeping the knob pressed, the burner will automatically ignite.
In the event of a power failure, the burner can also be lit using a match.

SAFETY VALVE

Follow the same procedure described above to ignite the burners.
In this case, however, once you have turned the knob to the open setting, hold it pressed down for 10 seconds.
If for any reason the burner flame goes out, the safety valve automatically shuts off the gas supply to the burner in question.

ENERGY SAVING TIPS

- The diameter of the pan bottom should be the same as that of the burner. The burner flame must never exceed the pan's diameter.
- Use flat-bottomed pans only.
- Whenever possible, keep a lid on the pan while cooking. This allows you cook using less heat.
- Cook vegetables, potatoes, etc. with as little water as possible to reduce cooking times.



BURNERS	PANS	
	Ø min.	Ø max
RAPID	180 mm	220 mm
SEMIRAPID	120 mm	200 mm
AUXILIARY	80 mm	160 mm
TRIPLE CROWN	220 mm	260 mm

USING THE ELECTRIC OVEN

The first time the oven is used, it may give off an acrid smell, caused by the first heating of insulating panels adhesive surrounding the oven **(heat the oven at the maximum temperature for about 30-40 minutes with closed door).**
It is perfectly normal for the oven to smoke when first used; wait for the smoke to stop before placing food into the oven.
The oven is fitted with: a grill shelf for cooking food in oven dishes or for placing directly on the grill shelf itself, a drip-tray for cooking sweets, biscuits, pizzas, etc., or for collecting juices and fats from food cooked directly on the grill shelf.
Note: The following tables provide a guide for cooking some of the most popular dishes. The cooking times recommended in these tables are approximate. After a few attemps, we are sure that you will be able to adjust the times to get the results you want.

Conventional cooking table

Dish	Temp. °C.	Minutes
Fish	180-240	acc. to size
Meat		
Roast beef	250	30 per kg.
Roast veal	200-220	30 per kg.
Chicken	200-240	50 about
Duck and goose	220	acc. to weight
Leg of mutton	250	30 per kg.
Roast pork	250	60 per kg.
Soufflés	200	60 per kg.
Sweets (pastries)		
Tea-cake	160	50-60
Sponge finger	160	30-50
Shortcrust pastry	200	15
Puff pastry	250	15
Fruit flan	200-220	30
Meringues	100	60
Quiches, etc.	220	30
Quick sponge	120-140	60
Buns	160-180	45

Fan oven cooking table

Dish	Temp. °C.	Minutes	Weight kg.
First courses			
Lasagne	200-220	20-25	0,5
Oven-baked pasta	200-220	25-30	0,5
Creole rice	200-230	20-25	0,5
Pizza	210-230	30-45	0,5
Meat			
Roast veal	160-180	65-90	1-1,2
Roast pork	160-170	70-100	1-1,2
Roast beef	170-190	40-60	1-1,2
Roast beef joint	170-180	65-90	1-1,2
Roast fillet beef (rare)	180-190	40-45	1-1,5
Roast lamb	140-160	100-130	1,5
Roast chicken	180	70-90	1-1,2
Roast duck	170-180	100-160	1,5-2
Roast goose	160-180	120-160	3-3,5
Roast turkey	160-170	160-240	5 approx.
Roast rabbit	160-170	80-100	2 approx.
Roast hare	170-180	30-50	2 approx.
Fish	160-180	acc. to weight	
Sweets (pastries)			
Fruit flan	180-200	40-50	
Plain sandwich cake	160-180	35-45	
Sponge sandwich cake	200-220	40-45	
Sponge cake	200-230	25-35	
Currant cake	230-250	30-40	
Buns	170-180	40-60	
Strûdel	160	25-35	
Cream slices	180-200	20-30	
Apple fritters	180-200	18-25	
Sponge finger pudding	170-180	30-40	
Sponge finder biscuits	150-180	50-60	
Toasted sandwiches	230-250	7	
Bread	200-220	40	

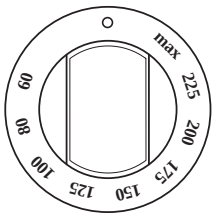
MULTIFUNCTIONAL OVEN

The oven is fitted with:
- a lower heating element;
- an upper heating element;
- a circular heating element surrounding the fan.

N.B.: Always set the temperature on the thermostat knob before selecting any of the functions.

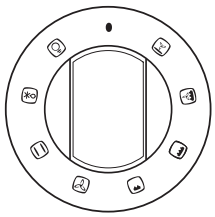
Oven thermostat knob

To obtain an oven temperature between 60°C and MAX°C, turn the knob clockwise.



Oven function knob

It is possible to select one of the following functions turning the function knob clockwise.



Note:
All the functions mentioned above switch the oven internal light on. A warning light on the control panel will remain lit until the temperature is reached, after which it will light up intermittently.
Geat the oven 5 minutes before introducing the food.

Using the oven

Always use the oven with the oven door closed.
When the functions are used, set the thermostat knob between 180 ÷ 200°C as maximum temperature.

ATTENTION:
The temperature shown on the control panel corresponds to the temperature in the centre of the oven only when the functions selected are or .

When you turn the control knob to this position, the light will be on for all the following operations.

Defrosting with fan
Ambient temperature air is distributed inside the oven, allowing you to defrost food very quickly and without loss of protein.

Natural convection
Both the lower and upper heating elements operate together.
This is the traditional cooking function, which is ideal for roasting joints, baking biscuits, making baked apples and crisping food.
This function gives excellent results when cooking on one shelf, with the temperature set between 60 and MAX°C.

Fan oven
Both the fan and the circular heating element operate together.
The hot air, which can be set between 60 and MAX°C, is uniformly distributed inside the oven. This function is ideal for cooking several types of food (meat, fish), without affecting taste and smell.
It is also perfect for delicate pastries.

Medium grill (+ turnspit according to the models)
This function is ideal for grilling small quantities of traditional food and cooking au gratin dishes.
The thermostat knob must be set to the maximum temperature.

Total grill (+ turnspit according to the models)
This function is ideal for grilling traditional food and cooking au gratin dishes.
Set the thermostat control knob to 200°C.

Fan assisted total grill (+ turnspit according to the models)
The air is heated by the grill heating element and circulated by means of the fan, which distributes the heat over the food.
The fan assisted grill is a perfect alternative to the turnspit. It also gives excellent results also for large quantities of poultry, sausage and red meat. Turn the thermostat control knob to 200°C.

Fan assisted lower heating element
The air is heated by the lower heating element and circulated by means of the fan, which distributes the heat over the food.
This function can be used to sterilize food. Set the thermostat contol knob between 60 and MAX°C

USING THE TURNSPIT (according to the models)

TURNSPIT (mod. EKM 90310 X)

To use the turnspit follow the instructions below.
- Thread the chicken or cubes of meat for roasting on the spit **L**. Ensure that it is secured properly between the two forks **F** and balance it correctly to avoid unnecessary strain on the transmission **R** (fig 3).
- Rest the spit on the support **G**, after having fitted the opposite end into socket **P** of the transmission **R** (fig 3)
- Place the drip-tray with some water under the turnspit, on the lowest level.
- Wear oven gloves to remove the spit.

To operate the turnspit, turn the knob to position .

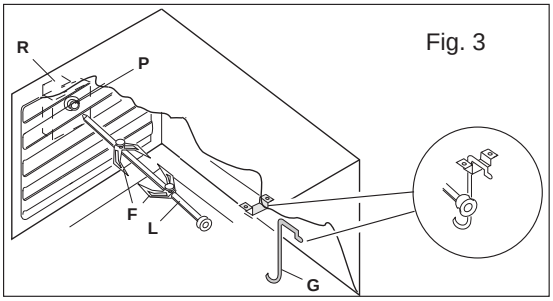


Fig. 3

TURNSPIT (mod. EKM 90410 X)

To use the turnspit follow the instructions below.
- Thread the chicken or cubes of meat for roasting on the spit **L**. Ensure that it is secured properly between the two forks **F** and balance it correctly to avoid unnecessary strain on the transmission **R** (fig 3A).
- Rest the spit on the support **G**, after having fitted the opposite end into socket **P** of the transmission **R** (fig 3A)
- Place the support **G** in the oven so that the bar **I** goes into the socket **H** of the turnspit motor **M** (fig 3B).
- Place the drip-tray with some water under the turnspit, on the lowest level
- Wear oven gloves to remove the spit and pull out support **G**.

Fig. 3A

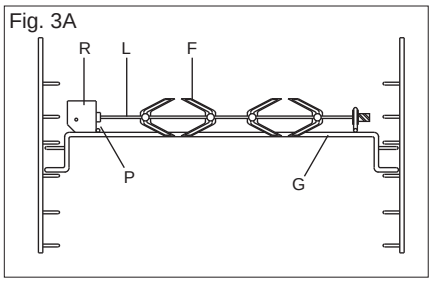
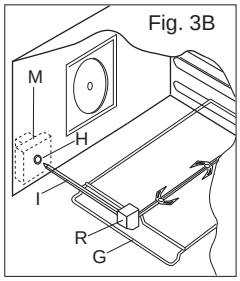


Fig. 3B



To operate the turnspit, turn the knob to position (fig 3C).

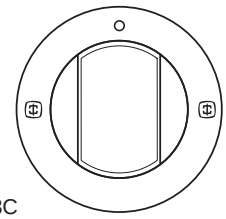


Fig. 3C

INSTRUCTIONS FOR USING THE CONTROL DEVICE

MINUTES COUNTERS (Fig.4)
Turn the knob clockwise to set the desired cooking time.
The minutes minder can be adjusted from 1 to 60 minutes.
A sound signal will inform you that the chosen time is up.

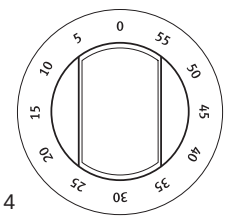


Fig. 4

"LED" PROGRAMMER (Fig. 4A)

Features
24 hours clock with automatic timer and minute minder.

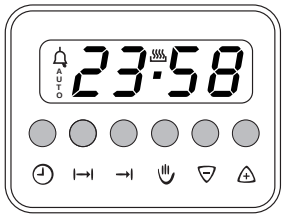
Functions
Cooking time, cooking end time, manual position, clock, minute minder, maximum programmable time 23 hours 59 minutes.

Display
4-digit, 7-section display for cooking times and clock.

Cooking time and manual function	=	saucepan symbol
Automatic function	=	AUTO
Minutes minder	=	bell symbol

The symbols light up when the corresponding functions are selected.

Fig. 4A



	Minute minder
	Cooking time
	Cooking end
	Manual
	Decrease time
	Increase time

Setting
To set, press and release the desired function, and within 5 seconds set the time using the + and - buttons.

+ and - buttons.
The + and - buttons increase and decrease the time respectively the speed depending on how long the button is pressed.

Setting the time
Press any two buttons manual at the same time, and + or - button to set the desired time. This deletes any previously set programme. The contacts are switched off and the AUTO symbol flashes.

Manual use
When the manual button is pressed the relay contacts switch on, the AUTO symbol switches off and the saucepan symbol lights up.
Manual operation can only be enabled after the automatic programme is over it has been cancelled.

Automatic function
Press the cooking time or end time button to switch automatically from the manual to the automatic function.

Semi-automatic use to set cooking time
Press the cooking time button and set the desired time with + or -. The AUTO and cooking time symbols light up continuously. The relay switches on immediately. When the cooking end time is reached, the relay and cooking time symbol switch off, the acoustic signal sounds and the AUTO symbol flashes.

Semi-automatic use to set end time
Press the end time button. The time of day appears on the display. Set the cooking end time with + button. The AUTO and cooking time symbols light up continuously. The relay contacts switch on. When the cooking end time is reached, the relay and the cooking time symbol switch off. When the cooking time is finished, the AUTO symbol flashes, the acoustic signal sounds and both the relay and the cooking time button switch off.

Automatic use to set cooking time and end time
Press the cooking time button and select the duration of the cooking time with + or - button. The AUTO and cooking time symbols light up continuously.

The relay switches on. When the cooking end time button is pressed the next cooking end time is shown on the display. Set the cooking end time with + button. The relay and the cooking time symbol switch off.
The symbol lights up again when the cooking start time is reached. When the cooking time is finished, the AUTO symbol flashes, the acoustic signal sounds and both the cooking time symbol and the relay switch off.

Minutes minder
Press the minute minder button and set the cooking time with + or - button.
The bell symbol lights up when the minutes minder is operating
When the set time is finished, the acoustic signal sounds and the bell symbol switches off.

Acoustic signal
The acoustic signal sounds at the end of a programme or of the minutes minder function and it lasts for a maximum of 15 minutes.
To stop it, push any one of the functions buttons.

Start programme and check
The programme starts 4 seconds after it has been set.
The programme can be verified at any time by pressing the corresponding button.

Setting error
A setting error is made if the time of day on the clock falls within the cooking start and end times.
To correct the setting error, change the cooking time or cooking end time.
The relays switch off when a setting error is made.

Cancelling a setting
To cancel a setting, press the cooking time button and then press the - button until 00 00 appears on the display.
A set programme will automatically cancel on completion.

CARE AND MAINTENANCE

Before cleaning the appliance*, turn off the mains gas tap and unplug the appliance or disconnect power at the main circuit breaker of the electrical system***.**
Do not clean appliance surfaces when still hot.
Do not use steam cleaners to clean the oven.

IMPORTANT
Periodically check the external gas connection hole and replace it when it shows any sign of wear. Do not under any cincumstances attempt to repair the gas hose.

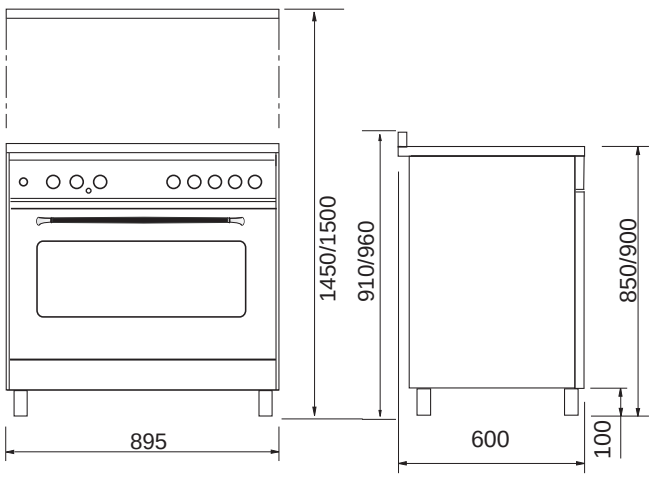
ENAMELLED SURFACES
Clean with a damp sponge using soap and water.
Grease can be easily removed using hot water or a specific cleansing agent for enamelled surfaces. Do not use abrasive cleansers.
Do not leave any acid or alkaline substances (lemon juice, vinegar, salt, etc.) on the enamel.
Clean the parts in stainless steel with specific cleansers for stainless steel surfaces.
These detergents must be applied using a soft cloth.

GRIDS AND BURNERS
To clean the cooktop burners, remove by pulling upwards and soak them for approximately 10 minutes in hot water with a little detergent. After cleaning and washing them, dry them carefully.
Make sure that burner holes are not clogged.
Clean the burners once a week or more frequently if necessary.
MAKE SURE YOU HAVE ASSEMBLED THE BURNERS CORRECTLY.

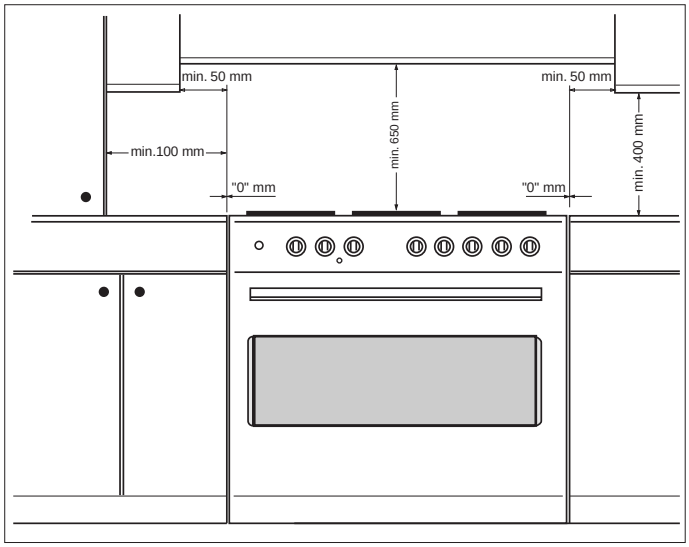
OVEN
Clean enamelled parts with a damp sponge using soap and water.
Grease can be easily removed using hot water or a specific cleansing agent for enamelled surfaces.
Do not use abrasive cleansers.
Install shelves by locating them in the horizontal guide rails on the oven walls.

INSTRUCTIONS FOR THE USER

OVERALL DIMENSIONS



WARNINGS
Do not use the oven door handle to move the appliance, for example to remove it from the packaging.
The appliance is in class 1 or class 2 subclass 1.
IMPORTANT: Any adjacent furniture must be able to withstand high temperatures (min. 90°C).
If the appliance is to be installed near units, leave the minimum gaps specified in the table below.



Location

Your cooker is heavy, so be careful when moving or positioning it. Do not try to move the cooker by pulling on the doors, handles or control panel. The cooker is designed to “slot in” between 600mm deep cabinets, spaced approximately 1000mm apart. It can also be used free-standing, with a cabinet to one side, in a corner setting or with its back to a wall.

In case of installation between kitchen units, their sides must withstand a temperature of at least 90 degrees C.

The wall behind the cooker and 450mm above and across the width of the cooker, should be an incombustible material or easy clean surface such as ceramic tiles.

Any overhanging surface or cooker hood should be at least 650mm (30”) above the cooker hob. We do not recommend positioning the cooker below wall cupboards, as the heat and steam from the cooker may cause damage to the cupboard and its contents.

The cooker may be located in a kitchen, or a bed-sitting room, but not in a room containing a bath or shower. The cooker must not be installed in a bed-sitting room of less than $20m^3$.

LPG Models must not be installed in a room or internal space below ground level, e.g. in a basement.

The cooker is fitted with 4 legs for easy adjustment of height to suit adjacent furniture. To assemble legs, lift the cooker up and screw the four legs into the suitable threadings located at the corners on the underside of the appliance (fig 8).

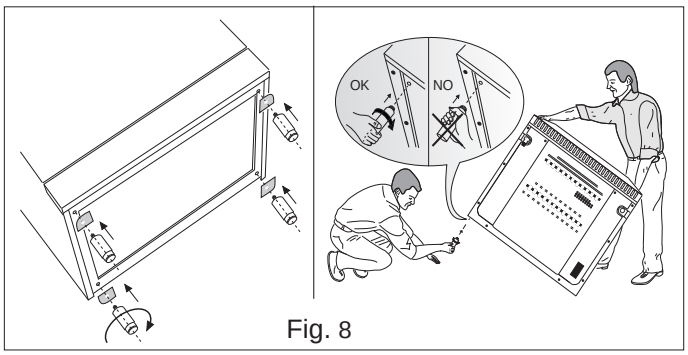


Fig. 8

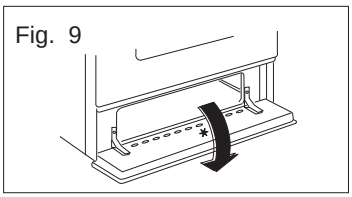


Fig. 9

CONNECTION

This appliance shall be installed in accordance whit the regulations in force and only in a well-ventilated space. Read the instructions before installing or using this appliance.

IMPORTANT

This cooker is supplied for use on gas specified on the data plate of the appliance and cannot be used for any other gas without modification. Conversion for use on other gases must only be undertaken by a qualified person. For information for use on other gases contact your local Service Centre.

The cooker must be installed by a qualified person in accordance with the Gas Safety (Installation and Use) (Amendment) Regulations 1990 and the relevant building/I.E.E. Regulations.

Failure to install the appliance correctly could invalidate any manufacturers warranty and lead to prosecution under the above quoted regulations.

Provision for Ventilation

The room containing the cooker should have an air supply in accordance with BS 5440: Part 2: 1989. The room must have an opening windows or equivalent; some rooms may also require a permanent vent. If the room has a volume between 5 and $10m^3$, it will require an air vent of $50cm^2$ effective area unless it has a door which opens directly to the outside. If the room has a volume of less than $5m^3$, it will require an air vent of $100cm^2$ effective area. If there are other fuel burning appliances in the same room, BS 5440: Part 2: 1989 should be consulted to determine air vent requirements. Ensure that the room containing the cooker is well ventilated, keep natural ventilation holes or install a mechanical ventilation device (mechanical cooker hood). Prolonged intensive use of the appliance may call for additionalventilation, for example opening of a window, or more effective ventilation, for example increasing the level of mechanical ventilation where present. This cooker is not fitted with a device for discharging the products of combustion. Ensure that the ventilation rules and regulations are followed. Excess steam from the oven, vents out at the top back edge of the cooker, so make sure that the walls behind and near the cooker are resistant to heat, steam and condensation. Your cooker must stand on a flat surface so that when it is in position the hob is level. When in position check that the cooker is level by using a spirit level and adjust the 2 feet at the rear and the 2 feet at the front if necessary. It is important that the cooker is stable and level for the overall cooking performance.

Remember that the quantity of air necessary for combustion must never be less than $2m^3/h$ for each kW of power (see total power in kW on the appliance data plate fig. 9 ✶).

Gas Safety (Installation & Use) Regulations

It is the law that all gas appliances are installed by competent persons in accordance with the current edition of the **Installation & Use Regulations**. It is in your interest and that of safety to ensure compliance with the law.

In the UK, CORGI registered installers work to safe standards of practice.

The cooker must also be installed in accordance with BS 6172: 1990.

Failure to install the cooker correctly could invalidate the warranty liability claims and could lead to prosecution.

Gas Connection

Prior to installation, ensure that the local distribution conditions (nature of the gas and gas pressure) and the adjustment conditions are compatible. The adjustment conditions for this appliance are stated on the rating plate which can be found on the inside of the front appliance drawer.

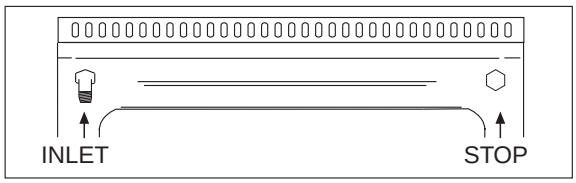
This appliance is not designed to be connected to a combustion products evacuation device. Particular attention should be given to the relevant requirements regarding ventilation.

Connection to the cooker should be made with an approved appliance flexible connection to BS 669. Models for use with LPG should be fitted with a hose suitable for LPG and capable of withstanding 50mbar pressure. A length of 0.9 to 1.25m is recommended. The length of hose chosen should be such that when the cooker is in situ, the hose does not touch the floor.

The temperature rise of areas at the rear of the cooker that are likely to come in contact with the flexible hose do not exceed 70^0C.

Gas pressure may be checked on a semi-rapid hob burner. Remove the appropriate injector and attach a test nipple. Light the other burners and observe that the gas pressure complies with the gas standards in force.

Certain models can be set for sypply both on the right or lefthand side. In this case it is sufficient to reverse the position of the cad nipple reducer. At the end make sure than there is no leakage of gas.



ELECTRICAL CONNECTION

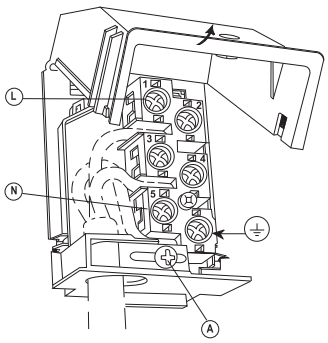
This appliance must be installed by a qualified person in accordance with the latest IEE Regulations and in compliance with the manufacturer's instructions.

Check that the voltage is the same as that stated on the rating plate. The rating plate is located on the back cover.

WARNING! THIS APPLIANCE MUST BE EARTHED

If an fixed appliance is not equipped with supply cable and plug, the power supply must be fitted with a disconnect switch in which the distance between contacts permits total disconnection in accordance with overvoltage category III, as required by installation regulations.
We recommend that the cooker circuit is rated to 13 amps.
Cable type HO5 RRF 3 X 1.5 mm^2

Connecting the mains cable
Open the mains terminal block cover as shown, unscrew screw "A" the cable clamp, and loosen the screws in the mains terminal block "L N E" which secure the three wires of the mains cable. Fit the cable and refit screw "A", the cable clamp.
Allow sufficient cable length for the cooker to be pulled out for cleaning, but do not let it hang lower than 50mm (2") from the floor. The cable can be looped if necessary, but make sure that it is not kinked or trapped when the cooker is in position.



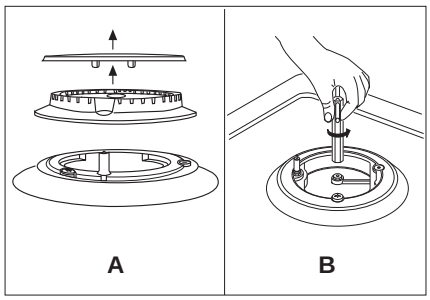
IMPORTANT
The wires in the mains cable are coloured as follows:
GREEN AND YELLOW.....EARTH
BLUE.....NEUTRAL
BROWN .....LIVE

REPLACING OF THE CABLE
If the cable becomes damaged or worn, replace it, observing the following instructions:
- open the box of the supply board as shown in the diagram below;
- unscrew screw "A" that secures the cable;
- replace the cable with one of the same length and which corresponds to the features described in the table; switch the appliance off, and shut the gas tap;
- connect the 'green-yellow" earth wire to the terminal " ⏚ ", leaving it approximately 10 mm longer than the live wire;
- connect the "blue" neutral wire to the terminal marked "N";
- connect the live wire to the terminal marked "L".

GAS ADJUSTMENT

Always isolate the cooker from the electricity supply, shut off the gas supply temporarily and proceed as follows.
- change the injectors,
- adjust the minimum flow of the burners.

REPLACEMENT OF COOKTOP INJECTORS
To change the cooktop injectors, proceed as follows: remove the grids, remove burners and flame-spreaders (see fig.A), change the injector (see fig.B) and replace it with another one suitable for the new type of gas (see table D). Re-assemble everything in reverse order, ensuring you position the flame-spreader correctly.



TAB. D
Values referred to Hs - 15°C - 1013,25mbar
Cat. II 2H3+

TABELLA GENERALE INIETTORI								
Kind of gas	mbar	Nozzle N°	Burners	Power KW max.	Power KW min.	Consum max.	Consum min.	N° By pass
NATURAL G 20	20	115	Rapide	3,00	0,75	286 l/h	72 l/h	reg.
		97	Semi rapide	1,75	0,48	167 l/h	46 l/h	reg.
		72	Auxiliary	1,00	0,33	95 l/h	31 l/h	reg.
		128	Triple crown	3,30	1,30	315 l/h	124 l/h	reg.
BUTANE G 30	28-30	85	Rapide	3,00	0,75	219 g/h	55 g/h	42
		65	Semi rapide	1,75	0,48	128 g/h	35 g/h	31
		50	Auxiliary	1,00	0,33	73 g/h	24 g/h	27
PROPANE G 31	37	93	Triple crown	3,30	1,30	241 g/h	95 g/h	60

MINIMUM FLOW ADJUSTMENT FOR COOKTOP TAPS
To adjust the minimum, proceed as follows: switch the burner on, and turn the knob towards the minimum flow position 🔥. Remove the knob from the tap, introduce a small screwdriver in to the tap rod (fig. 11). Attention: in taps with security valve, the minimum adjustment screw "Z" is placed outside the tap rod (fig. 12).

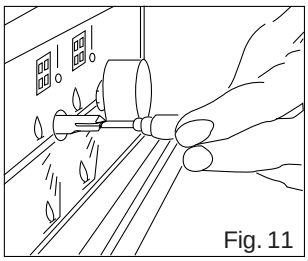


Fig. 11

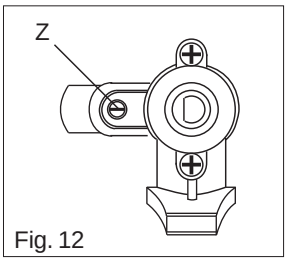
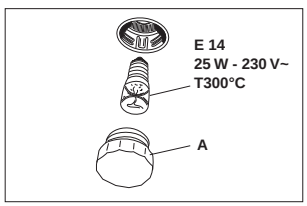


Fig. 12

Loosen the adjustment screw in order to increase the flow or tighten it to decrease the flow.
The proper adjustment is obtained when the flame is approximately 3 or 4 mm in length.
For butane/propane gas, the adjustment screw must be fully screwed down.
Make sure that the flame does not go out when passing quickly from the max. flow 🔥 to the minimum flow 🔥 .
Assemble the knob again.

APPLIANCE MAINTENANCE

WARNINGS
Isolate the cooker from the electricity supply before attempting to replace the oven lamp.
The oven lamp is of a special type designed to withstand high temperatures. To replace it, proceed as follows: remove the protective glass (A) and replace the burnt-out bulb with one of the same type. Re-fit the protective glass.



DISMANTLING THE COOKTOP
If it becomes necessary to repair or replace internal components, proceed as follows: remove the glass lid from its position by sliding off upwards.
Remove the grids, the burners and flame-spreaders (see fig. 13), unscrew the visible screws "V" located on the cooktop (see fig. 14). Dismantle the cooktop by unscrewing the 4 rear screws "A" (see fig. 15).

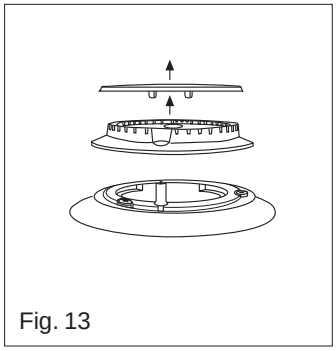


Fig. 13

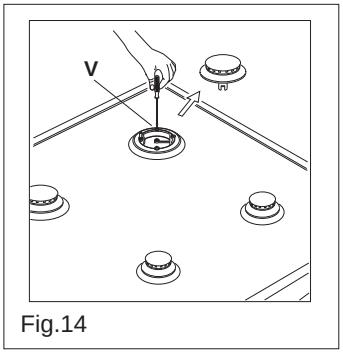


Fig.14

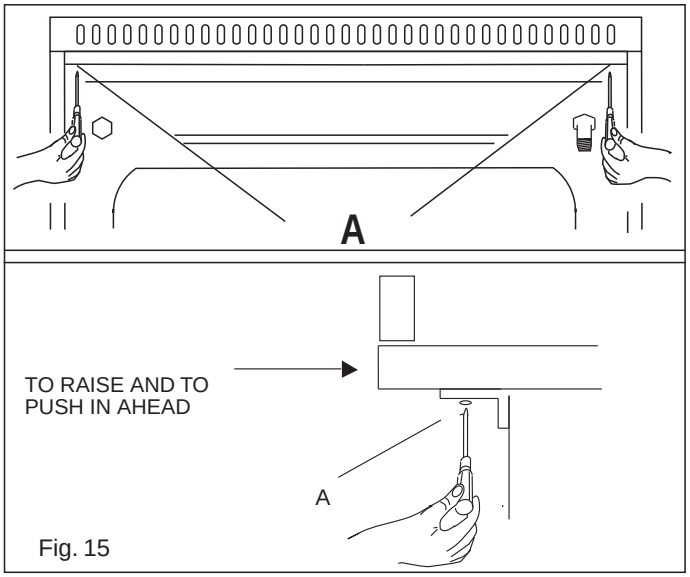
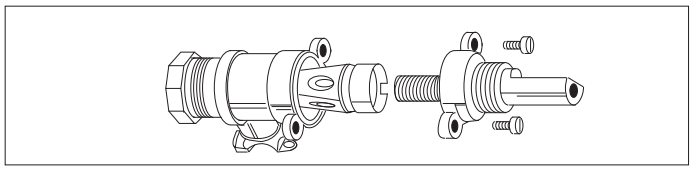


Fig. 15

GREASING THE TAPS

If a tap becomes hard to turn, grease it using specific grease designed to withstand high temperatures. Proceed as follows: switch the appliance off, shut the gas tap, open the cooktop and dismantle the control panel as described in the previous paragraph. Unscrew the two fixing screws from the burner body (see diagram) and remove the cone.

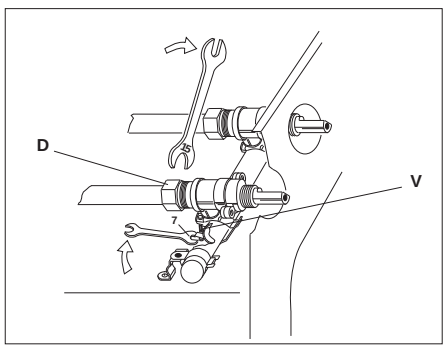


Clean the cone and its slot using a cloth soaked with thinner. Lightly grease the cone with the proper grease, fit it back in its slot, and turn it several times. Remove the cone again, remove the excess grease, making sure the gas apertures are not obstructed by residual grease. Assemble everything carefully in reverse order, then check the connection for leaks using soapy water.

TAP REPLACEMENT

Proceed as follows: switch the appliance off, shut the mains tap, open the cooktop and dismantle also the control panel as described in the previous paragraph. Unscrew screw nut D of the gas pipe supplying the burner. Unscrew screw V that secures the tap to the bridle and remove it (see diagram).

Note: Whenever a tap is replaced, make sure you also replace the gasket and check the connection for leaks using soapy water (see diagram).



For your safety

The product should only be used for its prescribed purpose, namely for domestic cooking of foodstuffs.

Under no circumstances should any external covers be removed for servicing or maintenance except by suitably qualified personnel.

ALWAYS

Always make sure you understand the controls before using the cooker.

Always check that all controls on the cooker are turned off after use.

Always stand back when opening an oven door to allow heat to disperse.

Always use dry, good quality oven gloves when removing items from the oven.

Always take care when removing items from the oven, as they may be dangerously hot.

Always keep the oven doors closed when the cooker is not in use.

Always place pans centrally over the burners and position them so that the handles cannot accidentally be caught or knocked or become heated by other burners.

Always keep the cooker clean, as a build up of grease or fat from cooking can cause a fire.

Always allow the cooker to cool before cleaning.

Always follow the basic principles of food handling and hygiene to prevent proliferation of bacteria.

Always keep ventilation grilles free from obstructions.

Always turn off the electricity before cleaning or replacing an oven lamp.

NEVER

Never allow children near the cooker when in use as all surfaces will become hot during and after cooking.

Never allow anyone to sit or stand on any part of the cooker.

Never heat up unopened food containers as pressure can build up causing the container to burst.

Never store chemicals, food stuffs, pressurised containers in or on the cooker, or in cabinets immediately above or next to the cooker.

Never fill a deep fat frying pan more than1/3 full of fat or oil and never use a lid with this type of pan.

NEVER LEAVE PANS UNATTENDED WHILE COOKING.

Never place flammable or plastic items on or near the hob burners.

Never use proprietary spillage collectors on the hob burners.

Never use the cooker for the purpose of heating.

Never dry clothes or place other items over or near to the hob burners or oven doors.

Never wear garments with long wide sleeves whilst cooking.

Never place flammable materials in the oven or the compartment below the oven.

Never allow fat or oil to build up in the oven trays, grill pan or oven base.

Never place cooking utensils or plates on the oven base.

Never grill food containing fat without using the grill rack.

Never cover the grill rack with aluminium foil.

Never place hot enamel parts in water, leave them to cool first.

Never allow vinegar, coffee, milk, saltwater, lemon or tomato juice to remain in contact with enamel parts (inside the oven and oven trays).

Never use abrasive cleaners or powders since these could scratch the surface of the stainless steel and the enamel.

CE 0051

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